

Heritage

Founded in London in 2001, Hakkasan celebrates Chinese cuisine through traditional techniques and contemporary elegance, blended with the finest ingredients that can only be Hakkasan.

Enjoy the world of Hakkasan in every detail from scent to sound to the last artful bite. Our team carefully crafts a truly immersive journey.

Hakkasan Classics

Crispy duck salad with pomelo, pine nut and shallot ✪	188
Supreme dim sum platter scallop shui mai; seabass, celery and water chestnut; truffle har gau; lobster, crab and shiitake	388
Grilled Chilean seabass in honey ✪	428
Roasted silver cod with Champagne and honey ✪	468
Spicy prawn with almond ✪	298
Stir-fry black pepper rib eye with merlot ✪	398
Jasmine tea smoked Wagyu beef rib ✪	388
Tofu, aubergine and mushroom claypot with chilli and black bean sauce ✪	138
Hakka noodle with shimeji mushroom, bean sprout and bonito ✪	158

All prices are in Indonesian Thousand's Rupiah and are subject to 11% government tax and a discretionary 10% service charge.

Consumer Advisory: Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

✪ – Signature dishes | V – Vegetarian

Dragon

IDR 1088 per person
for parties of two or more

Supreme dim sum platter
scallop shui mai,
seabass, celery and water chestnut,
truffle har gau,
lobster, crab and shiitake

Fried soft shell crab
with red chilli and curry leaf

Crispy duck salad ✨
with pomelo, pine nut and shallot

Grilled Chilean seabass in honey ✨

Australian black Angus tomahawk
with Asian spice sauce

Stir-fry scallop and prawn
with toban sauce

Golden crispy chicken
with kaffir peanut sauce

Chinese vegetable ^V
with ginger

Spring onion and egg fried rice

Egg custard nest
mandarin Sichuan sorbet, caramelized pastry, vanilla custard

or

Mango coconut panna cotta
mango compote, coconut lime panna cotta,
coconut crumble, basil passion fruit soda and sorbet

Fruit platter

Phoenix

IDR 788 per person
for parties of two or more

Supreme dim sum platter
scallop shui mai,
seabass, celery and water chestnut,
truffle har gau,
lobster, crab and shiitake

Daikon roll
with preserved turnip and spring onion

Green salad ^V
with lemongrass dressing

Steamed red star grouper with kaffir
sambal sauce

Stir-fry black pepper rib eye with merlot ✨

Spicy prawn ✨
with almond

Sanpei chicken claypot
with sweet Thai basil, chilli and spring onion

Chinese vegetable ^V
with ginger

Spring onion and egg fried rice

Pineapple and rice crispies
almond dacquoise, homemade rice cream, rice crispies,
pineapple chips and pineapple sorbet

or

Coconut semifreddo
coconut puree, whipped cream, coconut lopez cream,
meringue

Lotus ^V

IDR 498 per person

Vegetarian dim sum platter

morel crystal,
Sichuan mapo with yam bean,
truffle beancurd roll,
preserved olive, Chinese chive and sugar snap

Vegetarian sweet corn soup

Daikon roll

with preserved turnip and spring onion

Tofu, aubergine and mushroom claypot ✪

with chilli and black bean sauce

Yam ring with Sichuan pepper sauce

Stir-fry three style mushroom

with gai lan and macadamia nut

Stir-fry lotus root and asparagus

with black pepper

Jasmine rice

Selection of sorbet

or

Fruit platter

A la Carte

Only At Jakarta

Only At is a collection of dishes inspired by the region and crafted using the finest local ingredients. Unique to each restaurant location, Only At showcases the culinary talents of the Chef de Cuisine who works in harmony with the seasons to curate each dish.

		IDR
椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut with Jinhua ham and fish maw	198
草本盐焗黄油鸡	Sea salt baked whole yellow chicken with Chinese herb	788
松露澳洲战斧牛排	Australian black Angus tomahawk with truffle sauce second course with Asian spice sauce	1488
秘制蒙古酱羊扒	Mongolian style lamb chop	328
芥末沙拉虾	Prawn with wasabi mayo	198

Supreme

Traditional Cantonese favourites with a Hakkasan flair.

鱼子酱片皮鸭	Hakkasan signature Peking duck ✨ with Giaveri Siberian caviar whole duck, with 16 pancakes and 20g caviar second course with a choice of XO sauce, black bean sauce or ginger and spring onion	(半只 half)	788
		(一只 whole)	1380
海参鱼鳔羹	Seafood soup with fish maw, dried scallop, sea cucumber and crab meat		288

			IDR
Salad 沙拉	香酥鸭沙律	Crispy duck salad ✨ with pomelo, pine nut and shallot	188
	凉拌芦笋沙律	Green salad ^V with lemongrass dressing	98
Soup 汤	粟米龙虾羹	Lobster and sweet corn soup	188
	椰子淮杞花胶鸡汤	Double boiled chicken soup in coconut with Jinhua ham and fish maw	198
	鸡丝酸辣羹	Hot and sour soup with shredded chicken and tofu	98
	海鲜灌汤饺	Seafood dumpling soup	138
Dim sum 点心	珍品四式点心	Supreme dim sum platter scallop shui mai, seabass, celery and water chestnut, truffle har gau, lobster, crab and shiitake	388
	帝王四式点心	Imperial dim sum platter scallop shui mai, Wagyu beef, truffle har gau, king crab and Chinese chive with caviar	388
	斋点心拼	Vegetarian dim sum platter ^V morel crystal, Sichuan mapo with yam bean, truffle beancurd roll, preserved olive, Chinese chive and sugar snap	248
	炸点心拼	Fried dim sum platter roasted duck with pumpkin, tea tree mushroom with foie gras, Wagyu beef, eryngii and black pepper	298
	点心三部曲	Trio dim sum platter Wagyu beef, truffle har gau, king crab and Chinese chive with caviar	168

			IDR
Small eat 小吃	鹅肝脆皮鸭卷	Foie gras crispy duck wrap	178
	上海鸡锅贴	Pan-seared Shanghai dumpling	88

XO酱	XO sauce	30g	68
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Derived from the famous digestif Cognac and its Extra Old 'XO' classification, XO sauce was first created in Hong Kong in the early eighties. Its extravagant ingredients include dried aged scallops, and Jinhua cured ham that makes the sauce deep and rich in intensity. A luxurious condiment of the highest degree, Vogue China called it 'caviar of the East'.

烧味三部曲	Pork platter trio Cantonese barbecue pork, roasted pork belly, suckling pork		288
金丝软壳蟹	Fried soft shell crab with red chilli and curry leaf		188

Live fish and seafood 生猛海鲜 served whole per 100g	红星斑	Red star grouper	168
	老虎斑	Tiger grouper	88
	笋壳鱼	Marble goby	118
	帝皇蟹	Alaska king crab with a choice of white or black pepper sauce, Singapore chilli sauce or steamed with egg white and sake	260
	白雪蟹	Snow crab with a choice of white or black pepper sauce, Singapore chilli sauce or steamed with egg white and sake	380
	珍珠龙虾	Mutiara lobster with a choice of steamed with garlic or stir-fry with white pepper	220

Seafood 海鲜	蜜汁焗鲈鱼	Grilled Chilean seabass in honey ✨	428
	香橙焗银鳕鱼	Roasted silver cod with Champagne and honey ✨	468
	鲜味田园	Stir-fry scallop and prawn with toban sauce	288
	咖喱汁虾球	Spicy prawn ✨ with almond	298
	芥末沙拉虾	Prawn with wasabi mayo	198

			IDR
Poultry 家禽	台式三杯鸡煲	Sanpei chicken claypot with sweet Thai basil, chilli and spring onion	198
	松露明火烧鸭	Roasted truffle duck with mushroom tea tree	498
	青柠花生酱脆皮鸡	Golden crispy chicken with kaffir peanut sauce	268
	草本盐焗黄油鸡	Sea salt baked whole yellow chicken with Chinese herb	788
Meat 肉类	蒜子黑椒牛仔粒	Stir-fry black pepper rib eye with merlot ✨	398
	秘制蒙古酱羊扒	Mongolian style lamb chop	328
	石榴咕嚕肉	Sweet and sour pork with pomegranate	168
	茶香熏牛粒	Jasmine tea smoked Wagyu beef rib ✨	388
	松露澳洲战斧牛排	Australian black Angus tomahawk with truffle sauce second course with Asian spice sauce	1488
Tofu and Vegetable 豆腐和蔬菜	天白菇豆腐煲	Tofu, aubergine and mushroom claypot ✨ with chilli and black bean sauce	138
	四川麻婆豆腐	Sichuan mapo tofu with minced beef	128
	红烧滑豆腐	Braised silken tofu with vegetable ^V	128
	佛钵飘香	Yam ring with Sichuan pepper sauce ^V	168
	咸鱼白菜	Stir-fry pak choi with salted fish	108
	黑椒莲藕芦笋	Stir-fry lotus root and asparagus ^V with black pepper	128
	夏果三菇玉兰度	Stir-fry three style mushroom ^V with gai lan and macadamia nut	128
	贰松兰花苗	Stir-fry baby broccoli and preserved olive ^V with crispy seaweed and pine nut	118

			IDR
Noodle and Rice 面和米饭	客家中华拉面	Hakka noodle ✨ with shimeji mushroom, bean sprout and bonito	158
	干贝鲍粒烩饭	Abalone and dried scallop fried rice	188
	南洋鸡粒炒饭	Asian chicken fried rice	128
	黄金蛋炒饭	Spring onion and egg fried rice	108
	丝苗白饭	Jasmine rice ^V	28

LOCATIONS

San Francisco

Las Vegas

Miami

New York City

London Mayfair

London Hanway Place

Doha

Abu Dhabi

Dubai

Mumbai

Jakarta

Shanghai

